



BULL & BEAR

3 COURSE LUNCH

THE MAIN COURSE PRICE INCLUDES ONE STARTER AND DESSERT OF YOUR CHOICE

TO START

(CHOOSE ONE)

BBQ CAESAR SALAD

MAPLE BACON, CROUTON, PARMESAN, ANCHOVY VINAIGRETTE

BEEF TENDERLOIN CARPACCIO

HORSERADISH MAYO, ROCKET SALAD, MANCHEGO, TRUFFLE DRESSING

GRILLED TOMATO AND BURRATA

POMEGRANATE MOLASSES, WILD ROCKET, PINE NUT, OLIVE CRUMBLE

SMOKED TUNA

BRAISED RED ONION JAM, GREEN ASPARAGUS, ASIAN COCKTAIL SAUCE, WHITE CRACKER

BULL&BEAR POTATO CHOWDER

JAMON IBERICO, CHIVE, OLIVE OIL

MAIN COURSE

(CHOOSE ONE)

TIGER PRAWN TAGLIATELLE

SMOKED CHERRY TOMATO, BASIL - 1,000

GRILLED HALIBUT STEAK

CAULIFLOWER, SPINACH, LEMON BUTTER SAUCE - 1,300

SLOW ROASTED BENJA CHICKEN

MASHED POTATO, GRILLED ASPARAGUS, SPRING ONION, RED WINE SAUCE - 1,150

WESTERN AUSTRALIAN LAMB RACK

BLACK GARLIC JUS, GRUYÈRE EGGPLANT CREAM, SPINACH - 1,650

WAGYU BEEF BURGER

SMOKED BACON, CARAMELIZED ONION, MUSTARD MAYO, QUAIL EGG, GRUYÈRE, B&B BBQ SAUCE - 1,100

BEEF TENDERLOIN 200 DAY GRAIN FED

POTATO FONDANT, GRILLED BROCCOLINI, BAROLO JUS - 1,800

DESSERT

(CHOOSE ONE)

EXOTIC DOME

SOFT MANGO PANNA COTTA, PASSION FRUIT, PINEAPPLE

BURNED CHEESE CAKE

BOURBON ORANGE CARAMEL, BOURBON & PECAN ICE CREAM

SELECTION OF ICE CREAM & SORBET

Kindly notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

* All prices are subject to prevailing government tax and service charge